

MHOR

Three Courses | £95

CUMBRAE OYSTERS

1 for £4 | 6 for £22

WELCOME

MHOR signature sourdough & Mum's multigrain bread
Toasted yeast & sherry vinegar butter with Blackthorn sea salt
Jamon consommé & olive oil
Cured meat, cheese royale & toasted buckwheat

STARTERS

Woodland pigeon breast, lentils, bacon jam & crispy kale
Hand dived Orkney scallops, roasted butternut, pickles & sunflower satay
Poached leek terrine, Katy Rodgers crowdie, apple & black butter

MAINS

Monachyle Roasted venison, hispi cabbage, artichoke & potato terrine
Monkfish, gnocchi, king oyster, celeriac purée & butter sauce
Risotto, orange & chicory jam, spinach & Isle of Mull cheddar

A WEE BIT MHOR

Salad of interest | Salt 'n' cider vinegar fries | Buttered greens

£5

MIHOR

Three Courses | £95

DESSERTS

Lemon posset, candied nuts & oat crumble

Sauternes, Chateau de Farges, 2004, Bordeaux, France £18

Coffee cremeux, puff pastry & citrus ice-cream

(please allow 15-20 minutes for this dessert)

Boal, Justino's 10 Year Old, Madeira £12

A selection of British Isles farmhouse cheese, homemade
oatcakes & chutney

(Also available as an additional course at £14.50)

30 Year Old Tawny Port, Sandeman, Portugal £19

PETIT FOURS & TEA OR COFFEE

DESSERT WINES BY THE GLASS

'Schweizer' Moscato Rosa, Franz Haas, 2021, Trentino-Alto Adige, Italy

£20

Vidal 'Gold' Inniskillin, Niagara, Ontario, 2018, Canada

£25

Quinta de Seixo Port, Sandeman, Portugal, 2013

£8

Pedro Ximenez, El Candado, Valdespino, NV, Spain

£7.5

For food allergies & intolerances, please speak to a member of staff.

Please note that this menu may contain shellfish. A discretionary service charge of 12.5% will be added to the final bill. Prices including VAT